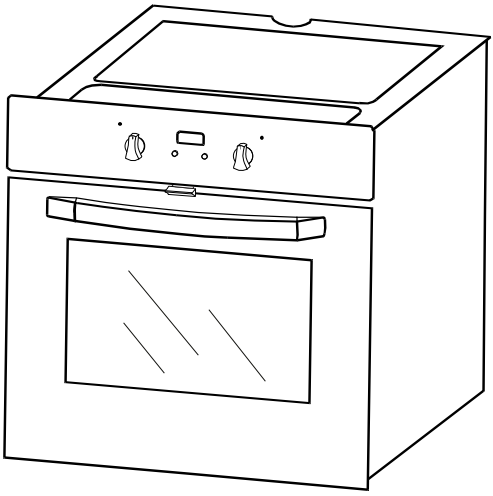
Russell Hobbs

BUILT IN MULTIFUNCTION ELECTRIC OVEN INSTRUCTION MANUAL



Model number: RHBMFEO1/RHBMFEO1BB

Please read these instructions carefully and keep them for future reference

For Customer Services, Spare Parts & Warranty Information please call
0845 683 8717
Opening times: Monday - Friday 8am until 8pm
Saturday & Sunday 10am until 4pm

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use of the appliance.

CE Declaration of conformity

This cooking appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

This cooking hob has been designed, constructed and marketed incompliance with:
- Safety requirements of the "LVD" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 2004/108/EC;
- Requirements of the Directive 93/68/EC.

Contents

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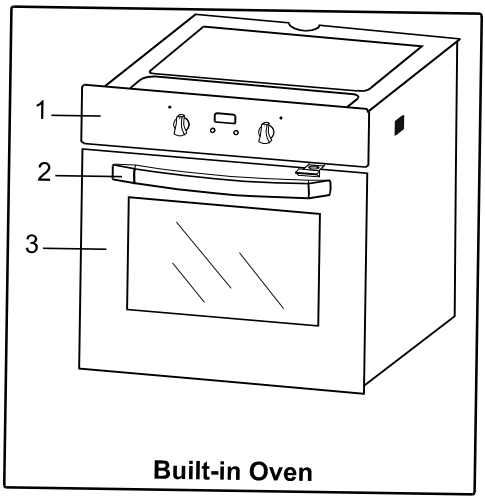
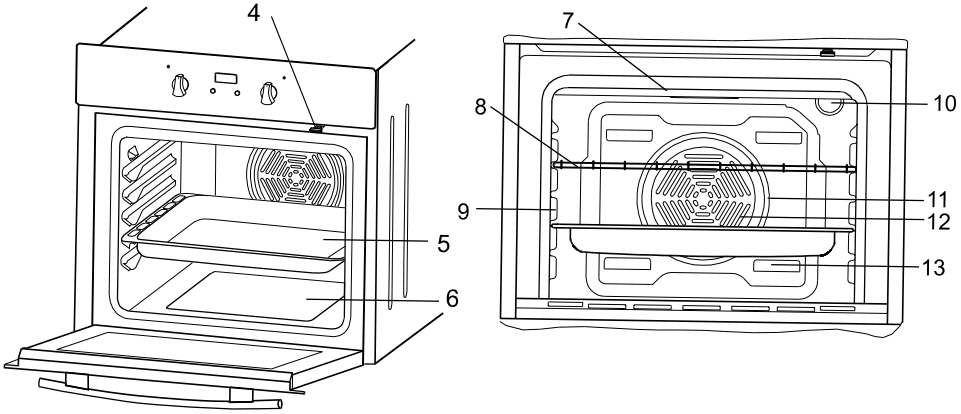
1: TECHNICAL SPECIFICATIONS

60cm BUILT-IN OVEN SPECIFICATION SHEET		RHBMFEO1/RHBMFEO1BB
Dimensions		
Product Height	mm	595
Product Width	mm	595
Product Depth (with / without Control Panel)	mm	570 / 550
Cabinet Dimensions (Width / Heigth / Depth) -If control panel located inside the cabinet	mm	600 / 600 / 580
Cabinet Dimensions (Width / Heigth / Depth) -If control panel not located inside the cabinet	mm	560 / 575 / 555
Oven Features		
Oven Type		Electric
Oven Volume (with fan)	lt	56
Cavity Dimensions (with fan)	mm	430 x 330 x 395
Oven Light (25W)		Yes
Easy to Clean Enamel		Yes
Top Heating Element	W	1200
Bottom Heating Element	W	1100
Thermostat		Yes
Grill (Thermostatic)	W	2000
Double Grill (Thermostatic)	W	3200
Fan	W	23 -35
Oven Functions		Up to 9
Thermostat Operation Indicator Light		Yes
Oven Operation Indicator Light		Yes
Digital Minute Minder		Yes
Roasting Tray (Deep Tray)		1
Chromed Grid with Stoper		2
Broil Pan with Handle Set		1
Others		
Total Power (Depends on Model) Maximum	kW	3,2
Tangential Cooling Fan	W	11,5
Voltage	V	230
Energy consumption according to the EN50304 Standards	kWh	0.79 / 0.89
Electric Cooker Energy Rating		A
Shrink Packed Product Dimensions (Width / Depth / Height)	mm	680 x 630 x 640
RoHS Compliance		Standard
CE Compliance		Standard

2: INTRODUCTION OF PRODUCT



Built-in Oven



LIST OF COMPONENTS :

1- Control panel
2- Handle
3- Oven Door
4- Child Lock
5- Tray
6- Lower Heating Element (behind the plate)
7- Upper Heating Element (behind the plate)
8- Wire Grill
9- Racks
10- Oven Light
11- Turbo Heating Element(behind the plate)
12- Fan (behind the plate)
13- Air Outlet Shutters

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2: WARNINGS

BEFORE STARTING TO USE THE APPLIANCE, PLEASE TAKE ALL ESSENTIAL SAFETY MEASURES AND THROUGHLY READ THE USER MANUAL

- This appliance has been designed for domestic use as built-in furniture only.
- After removing the packaging, check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your engineer. All packaging materials need to be collected immediately and put out of reach.
- The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
- Before connecting your appliance to the mains at home, make sure you check the conformity of voltage and gas settings, which are specified on the information sticker attached to the appliance and/or packaking, with the usage conditions available.
- Do not operate the oven before it is fully installed.
- Be sure that all of its buttons are turned off when the appliance is not in use.
- Be sure that the supply cable is not wedged during the installation of the appliance.
- If the gas supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before replacing the oven illuminating light, turn off the power to the appliance.
- Switch off the appliance before cleaning, maintenance work etc.
- Some parts of the appliance may preserve their heat for a long time; please wait untill the parts primarily exposed to heat cool off before touching them.
- Do not keep flammable items/substances near the appliance while it is in use.
- When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with heated parts.
- When the appliance is not in use, make sure that the buttons are in " 0 " (off) position.
- Your appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained, and make sure the relevant conditions are satisfied.
- This operating manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may not be included, in your appliance. Pay attention to the explanations with illustrations while reading the manual.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- WARNING: Accessible parts may become hot during use. Young children should be kept away
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

FOR THE EFFICIENCY AND SAFETY OF THE APPLIANCE, WE RECOMMEND THAT YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY AUTHORIZED SERVICE PERSONNEL SHOULD YOU NEED HELP.

- **Pay attention to the following when using your appliance.**
- Be careful to connect your appliance to an earthed power outlet or line.
- Do not place the power cord of your appliance near any heated spot. Do not pass it near the hob. Contact the nearest Authorized Service in the event any damage occurs to the power cord.
- For the models with timers, make sure to adjust the time at first run or in case of a power failure. Heat and moisture will form in your cooking environment. Throughly ventilate your kitchen.
- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the oven is installed.
- Do not touch the interior and the heater when using the oven part of the applianca as it wil be hot. After switching off the heater, do not touch it with your hand before it is completely cooled off.
- Do not put flammable and combustible materials into the oven. Do not place combustibles including any pressured container, paper, plastic and fabric near the hob surface.
- Be careful when using the oven part of the appliance as the oven surface can be hot. Keep children away from the oven.
- While the front door is open, do not let children climb on the door or sit on it.

- The values indicated on the printed documents found on the product are values obtained in a laboratory environment according to relevant standarts. These values may vary according to the usage and environment conditions of product.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface,which may result in shaterring of the glass.

- Do not use steam cleaners for cleaning the oven.

- Once the cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

- Your appliance is produced in conformity with the relevant safety instructions relating to electrical appliances. Maintanance and repair works must be performed only by Authorized Service technicians trained by the manufacturer firm. Installation and repair works, performed without observing the rules may be dangerous.

- The outer surface is heated while your appliance is operating. The elements heating the inner surface of the oven and the steam out are extremely hot. These sections will continue to preserve their heat for a period of time even if the appliance is switched off. Never touch the hot surfaces. Keep children away.

- In order to cook in your oven, the oven function and temperature setting butttons need to be adjusted and the oven timer, if avaible, needs to be programmed. Otherwise, the oven will not operate.

- While the oven door is open, do not place anything on it. You may disturb the balance of the appliance or break the door.

- Unplug your appliance when it is not in use.

- Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun,rain, snow, dust etc.

Warning: Accessible parts may become hot during use. Young children should be kept away.

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

3: PREPARATION FOR INSTALLATION AND USE

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.

Important: disconnect the cooker from the electricity when making any adjustement, maintenance operation, etc.

• Electric oven and hobs must be connected to an electrical cooker powerpoint - consult a qualified electrician.

• Products must be installed in accordance with the manufacturer's safety recommendations.

CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR OVEN!

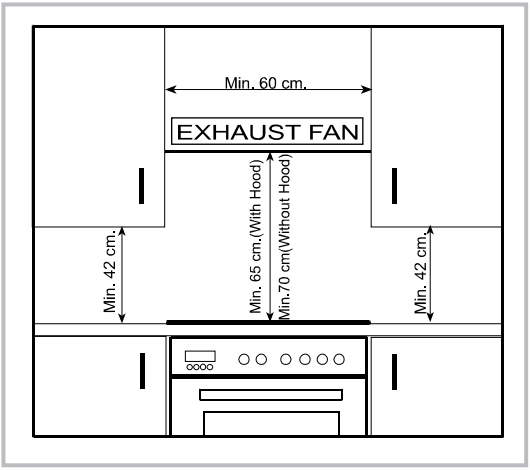
3.1. CHOOSING A PLACE FOR THE OVEN

There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.

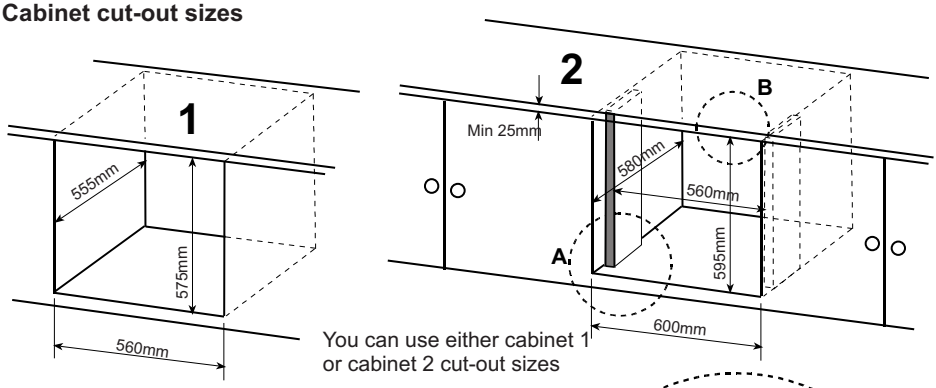
- Furniture surrounding the oven must be made of materials resistant to heat more than 50 C° of the room temperature.

- Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.

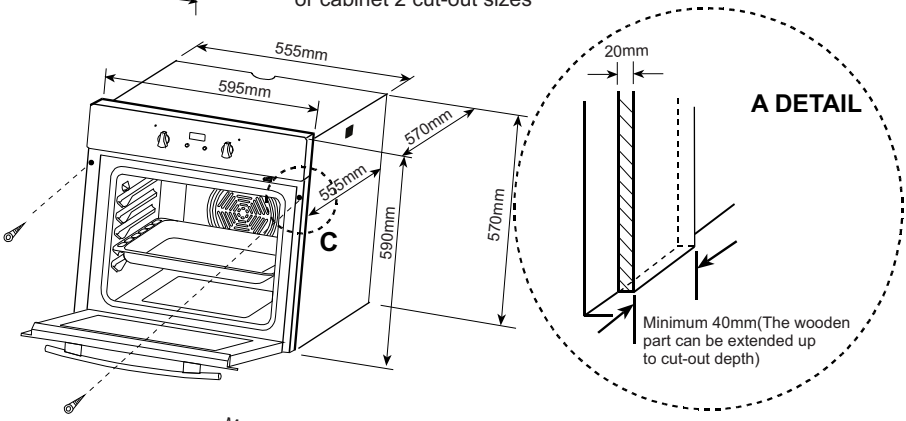


3.2. INSTALLATION OF BUILT_IN OVEN

Cabinet cut-out sizes

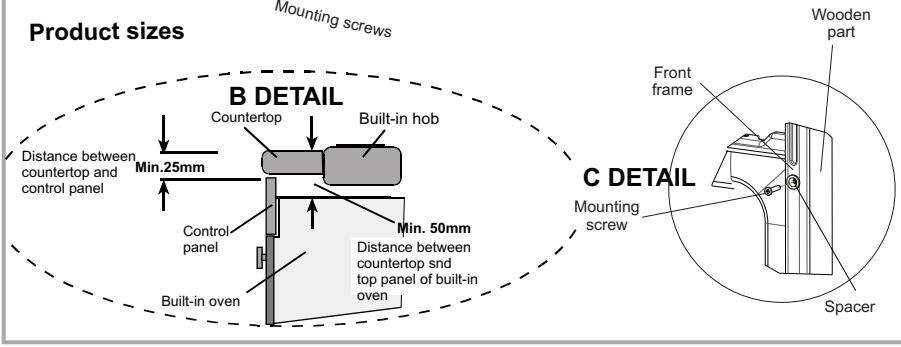


You can use either cabinet 1 or cabinet 2 cut-out sizes



Mounting screws

Product sizes



Insert the oven into cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not damaged. In case, you suspect of any damage to the appliance, do not use it; immeditely contact Authorized Service.

3.3. WIRING AND SAFETY OF BUILT IN OVEN

The instructions given below must be followed carefully during wiring :

- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 6. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service. The cable must be replaced by the Authorized Service.
- Wiring of the appliance must be performed by the Authorized Service. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such a damage will not be covered under the warranty.
- The appliance is designed to connect to 220-240V~ electricty is different than the value given above, call the Authorized Service immediately.

The Manucaturer Firm declares that its bears no responsibility for any kind of damage and loss arising from not complying with safety norms!

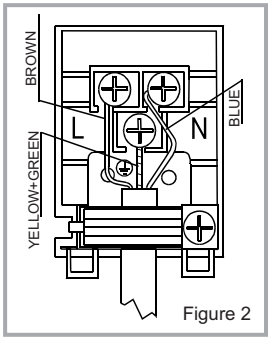
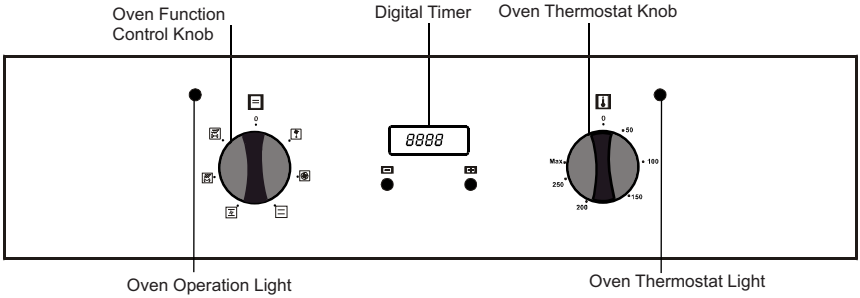


Figure 2

4: USING THE OVEN

4.1 CONTROL PANEL

Built in Oven



4.2. USING THE OVEN PART OF THE APPLIANCE

Oven Function Control Knob:

To select the desired cooking function, turn the knob to the related symbol (Figure 3). the details of the oven functions have been explained in Table 1 and next part.

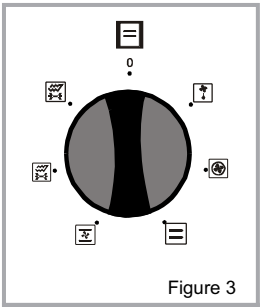


Figure 3

Oven Thermostat Knob:

After the cooking function is set, the desired temperature can be adjusted by oven thermostat knob (Figure 4) and the oven will start to operate (timer must be adjusted, if available).
Thermostat signal light will be on or off according to thermostat operation.

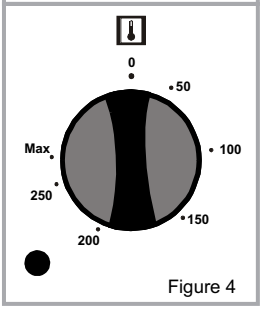


Figure 4

4.3. USING THE OVEN FUNCTION CONTROL BUTTON

Table 1

	The oven light will be turned on.
	The oven light, the red warning light and the fan will be turned on. Performs the function of defrosting the frozen foods.
	The oven's thermostat, warning lights ,the lower and upper heating elements will be switched on.
	The oven's thermostat, warning lights, the fan and the turbo heater will be switched on.
	The oven's thermostat, warning lights, the fan, the lower and upper heating elements will be switched on.
	The oven's thermostat, warning lights and the grill heater function will be switched on.
	The oven's thermostat, warning lights, the upper heating element and the grill heater function will be switched on.
	The oven's thermostat, warning lights, the upper heating element, the grill heater and the fan function will be switched on.
	The oven's thermostat, warning lights, the fan, the lower heating element, will be switched on.

Availability of the functions explained below vary depending on the product model.

Defrost Function :

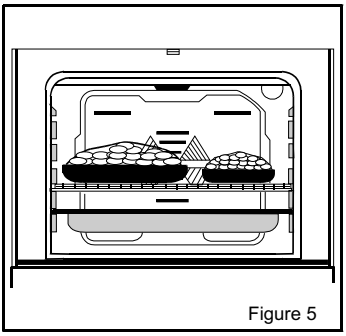


Figure 5

You can start the defrost operation by putting the frozen food into the oven and bringing the knob to the indicated mark. This function does not cook/bake the food; it only helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom (Figure 5). To collect the water to accumulated due to the melting ice, insert an oven tray into the lower rack.

Lower-Upper Heating Element Function (Static Coking) :

In the type of cooking which is described as the traditional method, the heat emanating evenly from the lower and upper resistors into the oven ensures even cooking of the lower and upper side of the food. Adjust the thermostat knob of your oven to a temperature recommended on the cooking table for the cooking operation you will perform. Preheating of the oven for about 10 minutes is recommended. Leave food to cook, which is placed in a suitable container, for the recommended duration. This position is a preferred function in making **cakes, sponge cakes, pastry, baked pasta, lasagne, pizza.**

After cooking/baking, turn off the oven function control knob, the thermostat knob and cancel the timer program if available. Take the cooked food out of the oven, place it in a safe place and ensure that the oven copmletely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**

Turbo Fan Function :

The turbo fan function evenly disperses the heat in the oven. All foods on all racks will be cooked evenly.

Adjust the thermostat knob to the desired degree. Turn the function knob so it will point to the Turbo function symbol. After completing the preheating of 10 minutes, place the foods into the oven, which need to be put into suitable containers. This function is suitable for cooking multiple dishes.

If you are going to cook using two trays at the same time; while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your foods, as shown on the table. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the foods on both trays do not finish at the same time. Therefore, take the tray out of the oven, which you observed is finished and continue the cooking operation for the other tray.

After the cooking/baking, turn off the oven function control knob and the thermostat knob and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**

Fan and the Lower - Upper Heating Element Function:

This is the position where the air is coming from the lower and upper heating elements is circulated into the oven by the fan motor and blade.

Adjust the thermostat knob of your oven to the temperature recommended on the cooking table for the cooking operation you will perform. Turn the oven knob so it points to the

symbol of this funtion, adjust the oven timer to the recommended time for cooking and preheat the oven for about 10 minutes. Place the food in a suitable container and put into the oven cooking has now started. This position is where usually very good results are obtained in baking pastry. All parts of the food will be cooked evenly in this position . ***Suitable for cooking with one tray.***

After the cooking/baking, turn off the oven function control knob and the temperature setting knob and cancel the timer program if available. Take the cooked/baked food out of the oven, place it in a safe place and ensure that the oven completely cools off by keeping the oven door open. As the oven will be hot, stay away from the oven and keep your children away as well.

Grill Function :

This function is used for grilling. For grilling; put the food on the grill, put the grill on the highest rack. Place the oven tray underneath to catch dripping fat, you can start the grill operation. The tray placed underneath will ensure that the oil dropping from he foods will be collected. **When grilling, the oven door must be closed and the oven temperature should be adjusted to 190**°.

Turn your oven's thermostat knob so it will point to this temperature value. After a preheating period of 5 minutes, put your food into the oven.

After the cooking, turn off the oven function control knob and the thermostat knob and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**

Upper Heating Element and Grill Function :

This function is used for faster grilling. For grilling; put the foods on the grill, put the grill on the highest rack. After placing the oven tray on the Rack underneath you can start the grill operation. The tray placed on the underneath will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperatureshould be adjusted to 190**°.

Turn your oven's thermostat knob so it point to this temperature value. After a preheating period of 5 minutes, put your foods into the oven.

After the cooking, turn off the oven function control knob and the thermostat knob and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open.

As the oven will be hot, stay away from the oven and keep your children away as well.

Grill and Fan Function :

Faste grilling; put the foods on the grill, put the grill on the highest rack. After placing the oven tray on the top rack, you can start the grill operation. The tray placed underneath will ensure that the oil dropping from the foods will be collected.**When grilling, the oven door must be closed and the oven temperaure should be adjusted to 190°.**

Turn your oven's thermostat knob so it will point to this temperature value. After a preheating period of 5 minutes, put your foods into the oven.

After the cooking, turn off the oven function control knob and the thermostat knob and cancel the timer program. Take the cooked/baked food out of the oven, place it in ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**

Turbo Fan and Lower Heating Element Function :

Turbo Fan and the Lower Heating Element Function is ideal for baking pizza. While the turbo fan evenly disperses the heat of the oven, the lower heating element ensures the baking of the pizza dough. Adjust your oven's function knob so it will point to the symbol of this function. After a preheating period of 10 minutes, put your food into the oven. After cooking, turn off the oven function control knob and the thermostat knob and cancel the timer program. Take the cooked/baked food out of the oven, place it in a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**

ENERGY SAVING

- Oven door should not be opened often during cooking period.

4.4. USING THE DIGITAL MINUTE TIMER

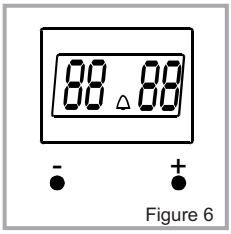


Figure 6

Simultaneously press (+) and (-) buttons of digital timer. The display will start flashing, and then you can set the time setting by using (+) and (-) buttons. When you press (+) or (-) buttons after setting the time (⏆) symbol is displayed, and the desiring timer set. At the end of this time period, timer will make a beep sound but the oven continues working. In order to turn the oven off, you must take the switch and thermostat of the oven to closed position.

4.5. DIGITAL TIMER SOUND ADJUSTMENT

While the timer shows the time of day; if the button on the left ("-"minus button) is kept pressed for 1-2 sec., timer will give an audible signal beep. After that each time the "-" button is pressed, timer will give three different types of signal beep. Do not press any further buttons and timer will save the last selected signal type.

Cooking guide

DISHES	TURBO			LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	Thermostat pos.(°C)	*Rack pos.*	*Cooking period(min)*	*Thermostat pos.(°C)*	*Rack pos.*	*Cooking period(min)*	*Thermostat pos.(°C)*	*Rack pos.*	*Cooking period(min)*	*Thermostat pos.(°C)*	*Rack pos.*	*Cooking period(min)*
Layered pastry	170 - 190	1-2-3	35 - 45	170 - 190	1-2	35 - 45	170 - 190	1-2	25 - 35			
Cake	150 - 170	1-2-3	30 - 40	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Cookie	150 - 170	1-2-3	25 - 35	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Grilled meatballs										200	4	10 - 15
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50	175 - 200	2	40 - 50			
Chicken				200	1-2	45 - 60	200	1-2	45 - 60	200	*	50 - 60
Chop										200	3-4	15 - 25
Beefstake										200	4	15 - 25
Two-tray cake	160 - 180	1-4	30 - 40									
Two-tray pastry	170 - 190	1-4	35 - 45									

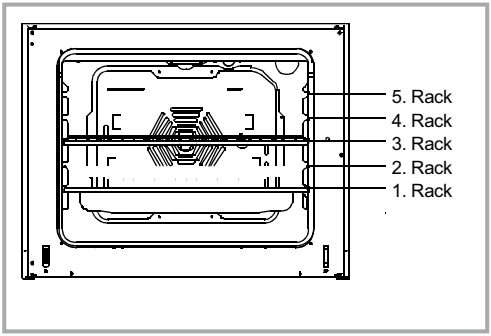
* Cook with roast chicken skewer....

4.6. ACCESSORIES USED IN THE OVEN

It is recommended that you use the containers indicated on the table depending on the food you will cook in your oven, you can also use glass containers, cake cutters, special oven trays suitable for use in your oven, available in the market. Pay attention to the information given by the mufacturer concerning this issue. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire. The information given below should be implemented for enamelled containers.

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation; deformation might be observed on the tray due to high temperatures forming during the cooking/frying operation. This is normal, physical state may change during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off placing them on a dry piece of cloth. Otherwise, the glass tray or container might break. If you are going to perform a grill operation in your oven, we recommend that use use the grill tray, supplied together with your product (if your product includes this equipment). This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire grill, insert a tray into one of the lower racks to avoid accumulation of the oils. To make cleaning easier, add some water into it as well. In a grilling operation, use the 3. or the 4.rack and ail the grill to prevent the food to be grilled from sticking to the grill.

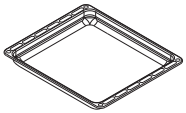
Installation of the Shelves



Oven Accessories

***** The accessories of your oven may be different due to the model of your product.

Wire grid x 2	
	Wire grid is used to grill or to place different cookwares on. To locate the wire grid correctly in the cavity, put it to any rack and push it up to the end.

Oven Tray	
	Oven tray is used to cook stews, chips, etc. To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

Grill Pan and Handle Set	
	Grill pan set is used to grill bread, bacon, sausages, steaks, etc. **WARNING:** The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralised and securedas seen in the picture. Do not leave the handle in position when grilling.

5: CLEANING AND MAINTENANCE OF YOUR OVEN

5.1. CLEANING

Before starting to clean your oven, be sure that all control buttons are off and your appliance is cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As they might harm the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event the excess liquids spilling over your oven should burn, it may cause a damage to the enamel. Immediately clean up the split liquids. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven

Make sure you unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft piece of cloth dampened with soap water after each use. Then wipe it again, this time with a wet cloth, and wipe it dry. For products with catalytic enamel frames, the rear and side walls of the inner frame do not require cleaning. However; depending on usage, it is recommended that you replace them after a certain period of time.

5.2. MAINTENANCE

Replacing the Oven Light

The change of oven lamp must be done by authorized technician. The rating of the bulb should be 230V, 25Watt, Type E14,T300 before changing the lamp,the oven should be unplugged and it should be cool.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

6: SERVICE AND TRANSPORT

6.1. REQUIREMENTS BEFORE CALLING SERVICE

If the oven does not operate :

The oven may be unplugged. On models fitted with a timer, time may not be regulated.

If the oven does not heat :

The heat may not be adjusted with oven's heater control switch.

If the interior lighting lamp does not light :

The electricitiy must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking (if lower-upper part does not cook equally) :

Control the shelf locations, cooking period and heat values according to the manual.

Except these, if you still have any problem with your product, please call the number below.

6.2. INFORMATION RELATED TO TRANSPORT

If you need any transport :

Keep the original packaging of the product and carry it with it when moving. Follow the transport signs on case.

Place paper between the upper cover and cooking panel, cover the upper cover, than tape the side surfaces of oven.

Tape cardboard or paper onto the front cover an interior glass of oven as it will be suitable to protect the trays. Also tape the oven's covers to the side walls.

For Customer Services, Spare Parts &
Warranty Information please call

0845 683 8717

Opening times:

Monday - Friday 8am until 8pm

Saturday & Sunday 10am until 4pm

Customer Service Department
Picktree Court
Picktree Lane
Chester-le-Street
Co Durham
DH3 3SY

Revision 1

CE

This symbol is known as the 'Crossed-out wheelie bin Symbol'. W hen this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to make sure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

We reserve the right due to possible changes to design to alter the instruction manual without prior notice.

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